

## **IN THE CLAIMS:**

Claim 1 (currently amended): Milk-based chewy sweet ~~, characterised in that it comprises~~ having at least one gelatinising substance and milk, made by the process comprising:

preparing a sugar syrup by means of boiling at a temperature of between 100 and 120°C;

adding a gelatinising substance to the boiling sugar syrup without applying heat;

allowing the gelatinising substance to dissolve in the sugar;

after the gelatinising substance dissolves in the sugar syrup, mixing into the sugar syrup and dissolved gelatinising substance, milk that has been kept at ambient temperature to form a mass;

pouring the mass into moulds; and

allowing the mass to gelatise in the moulds to form the milk-based chewy sweet.

Claim 2 (currently amended): Chewy sweet according to claim 1, the process comprising adding at least 1 to 10% gelatinising substance and adding at least 20 to 70% milk.

Claim 3 (original): Chewy sweet according to claim 2, comprising at the most 50% milk.

Claim 4 (currently amended): Chewy sweet according to claim 1, the process

additionally comprising adding at least 20 to 80% sugar syrup.

Claim 5 (previously presented): Chewy sweet according to claim 1, additionally comprising at the most 15% very fine sugar.

Claim 6 (previously presented): Chewy sweet according to claim 1, wherein the gelatinising substance is edible gelatine.

Claim 7 (original): Sweet according to claim 6, wherein the gelatinising substance is edible pork jelly.

Claim 8 (previously presented): Chewy sweet according to claim 1, wherein the milk is sweetened concentrated milk.

Claim 9 (previously presented): Chewy sweet according to claim 1, wherein the milk is an aqueous solution of powdered milk.

Claim 10 (original): Method for the production of milk-based chewy sweets, comprising a step of preparation of a sugar syrup by means of boiling at a temperature of between 100 and 120°C, a step in which the gelatinising substance is added to the boiled sugar syrup, a step of pouring the mass into moulds, and a step of gelatinising, characterised in that the gelatinising substance is added to the sugar syrup without applying heat, and in that, when the gelatinising substance has been dissolved in the

syrup, the step of mixing the milk is carried out, the latter being kept at ambient temperature.

Claim 11 (original): Method according to claim 10, wherein the milk is sweetened concentrated milk.

Claim 12 (previously presented): Method according to claim 10, wherein the gelatinising substance is edible pork jelly.

Claim 13 (previously presented): Method according to claim 10, characterised in that after the said step of mixing the milk, there is a step of checking and regulation of the temperature of the mass, the latter being taken to, and kept at, approximately 90°C.

Claim 14 (previously presented): Method according to claim 10, characterised in that it includes the step of aeration of at least part of the mass before it is poured into the moulds.

Claim 15 (previously presented): Method according to claim 10, characterised in that the concentration of the mass during pouring into the moulds is kept at approximately 78°Bx.

Claim 16 (previously presented): Method according to claim 10, characterised in that the milk mixed with the mass is in a quantity of between 20 and 70% by weight of the

mass.

Claim 17 (original): Method according to claim 16, characterised in that the said milk is concentrated milk, and has a refractometric residue of between 70°Bx and 80°Bx.

Claim 18 (previously presented): Method according to claim 10, characterised in that it includes at least one step of insertion and mixing of acidifying substances and/or flavouring substances and/or colouring substances and/or juices in the mass, before it is poured into the moulds.

Claim 19 (previously presented): Milk-based chewy sweet, obtained according to the method in claim 10.